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**CHEESE SLICER WITH A CUTTING WIRE ON A ROTABLE ARM
AND A HOLDING ARM**

The present invention relates to a cheese slicer of the kind described in the introductory part of claim 1.

It is a drawback in the known cheese slicer that the cheese is not
5 sufficiently held in place and can tilt and need to be supported by one hand during the slicing operation. It will therefore be necessary to use both hands when a slice is to be cut. Furthermore, there is a risk that the slices will not be of uniform thickness.

It is a purpose of the present invention to describe a cheese slicer in
10 which the cheese is fixed in position so that the above drawbacks in the known cheese slicers are avoided. This is achieved by embodying the cheese slicer as described in the characterising part of claim 1.

Claim 2 describes preferred means for a coupling of the holding arm to the slicing arm in a cheese slicer according to the invention.

15 Claim 3 describes a special embodiment and attachment of a tongue for the coupling of the holding arm to the slicing arm in a cheese slicer according to the invention.

Claim 4 describes preferred means for the attachment of the holding arm at a determined vertical plane during the slicing operation, and

20 Claim 5 describes a preferred embodiment of the holding arm and the belonging roundel for a cheese slicer according to the invention, so that the roundel is guided both externally and internally on the vertical guide rod.

The invention is explained in detail below with reference to the drawing in which

25 fig. 1 is a perspective view seen slantingly from above of a cheese slicer according to the invention with a block of cheese in position.

fig. 2 is a top view of the cheese slicer,

-2-

fig. 3 is a perspective view of a section of the guide rod with a slicing rod attached and a holding arm for a cheese slicer according to the invention,

5 fig. 4 is a split side view of part of a guide rod, a slicing rod, and a holding arm before they are mounted on the guide rod.

fig. 5 supplements the view in fig 3 with the parts shown in perspective.

fig 6 shows a section through a guide rod and roundel for the slicing arm with a roundel coupled to a holding arm for a cheese slicer according to the invention.

10 fig. 7 shows a holding arm with belonging roundel viewed in the direction of the arrows in I-I in fig. 6.

fig. 8 shows a holding arm without roundel for a cheese slicer according to the invention.

15 fig. 9 shows the holding arm viewed in the direction of the arrows II-II in fig. 8,

fig. 10 is a side view of a roundel for a holding arm,

fig. 11 shows the roundel seen in the direction of the arrows III-III in fig. 10,

20 fig. 12 shows the roundel seen in the direction of the arrows IV-IV in fig. 10, and

fig. 13 shows a section after the line V-V in fig 12.

As shown in the drawing a cheese slicer comprises a bottom plate 1 on which a block of cheese 2, which is to be sliced, can be placed. The bottom plate is mounted with a vertical guide rod 3 with a ball shaped
25 hand knob 7 at the top and with an external thread 3'. On the guide rod 3 is mounted a swingable slicing arm 4 with a slicing string 5. At its farthest end the slicing arm is embodied with a roundel 8 with an internal thread 8'

-3-

5 mating the thread 3' so that the slicing arm 4, when turned round once clockwise, is moved a distance downwards equal to the pitch of the thread 3'.

According to the invention the cheese slicer is furthermore under the
5 slicing arm 4 embodied with a holding arm 9, which at its inner end is connected to a roundel 10, which as shown in fig. 10 has an internal flush bore 10' with a diameter D, which is slightly larger than or equal to the outer diameter d of the thread 3'.

The holding arm 9 with the roundel 10 can therefore be slidably mounted
10 on the guide rod 3 under the roundel 8.

As shown in fig. 2 the guide rod 3 is located outside a corner of the cheese 2 with its centre line c-c at a vertical plane a-a, which preferably is located outside and can be parallel with the side of the cheese, which is to be supported during the slicing operation.

15 As shown in fig. 4 the roundel 8 reaches a distance s below the arm 4 and is here embodied with an annular milled groove or trace 11, whereby a circumferential edge or collar 12 is formed at the bottom of the roundel. As shown in figs. 4, 6 and 13 the roundel 10 on the holding arm 9 has a larger outer diameter than the collar 12 and is embodied with a
20 plane top side 13 against which the under side 14 of the collar 12 can rest. The roundel 10 is furthermore embodied with an edge or tongue 15, which can fit into the groove 11 when the collar 12 is placed on and slid sideways in over the top side 13 of the roundel 10. This results in a coupling of the roundel 8 on the slicing arm 4 and the roundel 10 on the
25 holding arm 9 and thereby constitutes a coupling of the arm 9 to the arm 4, so that the arm 9 will take part in the vertical movement of the arm 4 when the latter arm is turned.

As shown in figs. 6, 10, 12 and 13 the roundel 10 can on part of the circumference be embodied with a sectionally ring-shaped raised part 16,
30 which has an inner radius, which is larger than the outer radius of the collar 12. The tongue 15 is as shown embodied as an internal edge at the top of the raised part 16.

As shown the guide rod 3 is embodied as a tube with an inner space 17. The tube is embodied with a through-going slit 18 in the tube wall, which slit is located along a carrier in the plane a-a. The holding arm 9, or an extension of it, is carried a distance into the roundel 10, and the roundel 10 is placed on the rod 3 so that the holding arm 9 or an extension of
5 it is carried down into the slit 18.

The holding arm 9 has a square section and at its end it is embodied with a transverse, cylindrical element 19 with an outer diameter, which is equal to the internal diameter of the hollow space 17 and fits into it with an easy sliding fit. As shown in fig. 11 the roundel 10 has in the wall side
10 into its bottom part a milled portion 20, which can take up and maintain the holding arm 9 in position.

The shown and described cheese slicer serves only to illustrate the invention. Within the framework of the invention it is possible to imagine various modifications. For example, the guiding of the holding arm 9 in
15 the plane a-a could be embodied in a different way. The holding arm 9 can also instead of being straight be imagined carried out with a bend and have a land plate at the end, and the holding arm 9 and its belonging roundel 8 can instead of two parts also be imagined embodied as a single unit.